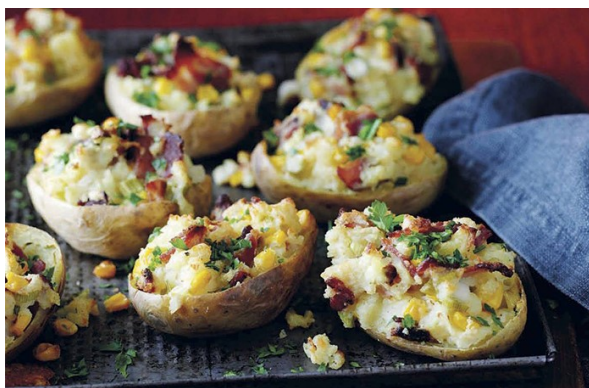




Bacon & Corn Baked Potato Skins



Servings: 4

Prep Time: 20min

Cook Time: 1h20min

Ingredients

- 4 large potatoes, pricked with a fork
- 1 tbsp olive or avocado oil
- 150g cubed bacon
- 25g butter
- 200g whole kernel corn, drained
- 175g mature cheese (we used cheddar), grated
- small handful parsley, chopped

Directions

1. Heat the oven to 200°C and bake the potatoes for 1 hour. Leave to cool a little, then cut each one in half.
2. Meanwhile, heat 1 tsp oil in a pan and fry the bacon on a medium heat until it begins to brown.
3. Scoop out the potato into a bowl. Brush the skins with the remaining oil and return to the oven until crisp.
4. Mash the potato with the butter, corn and two-thirds of the cheese. Remove the skins from the oven, divide the filling between them and sprinkle with the rest of the cheese. Bake for 10–15 minutes until bubbling, then top with parsley to serve